



SOUTHWESTERN FLANK STEAK BURRITO

SERVINGS 6

PREP TIME 30 min

COOK TIME 30 min

INGREDIENTS

- 6 lb. flank steak, trimmed
- 1 tsp. mustard seed
- 3 bay leaves
- 2 tsps. black peppercorns, cracked
- 2 quarts chicken broth
- 1/4 cup olive oil
- 8 oz. red onion, minced
- 1 jalapeño pepper, seeded and minced
- 3 tsp. garlic, minced
- 16 oz. plum tomatoes, peeled, seeded, and diced
- 1 Tbsp. cilantro, finely chopped
- 1 tsp. cumin seed, crushed
- 1/4 tsp. Kosher salt, to taste
- 4 oz. black olives, seeded and diced
- 24 flour tortillas, 8" diameter

DIRECTIONS

1. In a large stockpot, combine the flank steak, mustard seed, bay leaves, peppercorns, and broth. Simmer gently until the flank steak is tender. Remove steak and cool. Cut the flank steak into a small julienne and reserve.
2. Heat the oil. Sauté the onion, jalapeño pepper, and garlic until tender. Add tomatoes and simmer gently over low heat for 10 minutes. Add cilantro, cumin seed, and reserved flank steak; continue to simmer.
3. Add the olives; adjust seasoning with salt. Remove pan from heat.
4. Portion the flank steak filling on tortillas. Roll up the burritos to enclose the filling.

